



JOE & BERTIE PET'NAT'



GRAPE VARIETIES 50% Sauvignon Blanc, 35% Sémillon & 15% Chenin

APPELLATION Vin de France

CELLARING POTENTIAL 4 years

ALCOHOL 11,5%

RESIDUAL SUGAR 4-6g/L

VINIFICATION

The grapes are harvested mechanically overnight to prevent oxidation, then cooled and pressed at 0.8 bar. No sulphur is added; the juice is clarified naturally and fermentation begins. When approximately 16 g/L of sugar remains, the wine is chilled to 5°C to stop fermentation and then filtered. A few weeks later, the wine is reseeded with yeast and bottled. Fermentation starts again after 3–4 weeks, completing the transformation of the sugars and leaving 4–6 g/L of residual sugar.

TASTING NOTES

Pale yellow-green, crisp, with notes of exotic herbaceous fruit and yellow fruit, with a touch of green apple. Fine bubbles, well-balanced, clean and long on the palate. Drink as an aperitif or with raw fish.